

Sunday Lunch

the rock inn
Haytor Vale - Dartmoor National Park
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2 Courses £23.95 / 3 Courses £29.95

Nibbles

Ham Hock & Smoked Applewood Croquettes 5
Battered Whitebait – Curry Mayo 5
Monkfish Scampi – Lemon Mayo 5
Garlic Arancini – Tomato & Red Pepper 5
Harlequin Olives 4.5

Starters

Celeriac & Apple Soup | Bread
'Cheese & Onion' | Cheddar Mousse – Caramelised Onion Puree – Parmesan Crisp – Pickled Shallot
Mackerel Escabeche | Pickled Vegetables – Apple – Dill
Braised Pork Cheek | Pickled Celeriac – Crispy Pork Skin
Pan Fried Red Mullet – Sea Purslane – Cauliflower & Seaweed Puree

Mains

Roast Devonshire Beef | Roast Potatoes – Seasonal Vegetables – Yorkshire Pudding – Gravy
Roast Chicken Breast | Roast Potatoes – Seasonal Vegetables – Gravy
Almond & Honey Nut Roast | Roast Potatoes – Seasonal Vegetables – Chive Velouté
Stone Bass | Ratatouille – Courgette Fondant – Avocado Puree – Lemon Oil
Pea, Broad Bean & Mint Risotto | Truffle – Goats Cheese
Spiced Chicken Burger | Skin on Chips – Leaves – Paprika Mayo - Celeriac Slaw

Sides

Skin on Chips 4 – Seasonal Vegetables Roasted Garlic Butter 4.5 -Mixed Leaves 4
Skin on Truffle Parmesan Chips 5

Desserts

Sticky Toffee Pudding | Toffee Sauce – Clotted Cream
Mango Pannacotta | Passionfruit Cremeux – Pineapple Salsa - Passionfruit Sorbet
White Chocolate Delice | Brownie – Feuilletine – Mint Sorbet
Lemon Mousse | Dill Meringue | Gin & Tonic Sorbet
Cheese | (Godminster Cheddar – Cornish Blue – Driftwood) Biscuits – Chutney – Pickled Celery

I Course Option Available 17.95

*All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice*

A discretionary service charge of 10% will be added to your final bill